

# PEGASUS BAY

FINE NORTH CANTERBURY WINE



## Pinot Noir 2020

<b>Grapes:</b>	100% Pinot Noir
<b>Clones:</b>	AM 10-5 & 2-10, Clone 5, Able, Dijon Clones 113, 114, 115, 667, & 777
<b>Region:</b>	Waipara Valley / North Canterbury
<b>Vineyards:</b>	From estate-grown North Canterbury vineyards
<b>Exposure:</b>	North
<b>Altitude:</b>	60 meters above sea level
<b>Soil:</b>	Stoney terrain
<b>Vine Training:</b>	Vertical shoot position and Scott Henry
<b>Vine Age:</b>	30 + years
<b>Time of Harvest:</b>	25th March- 20th April
<b>Yields (vine or acre):</b>	1.9 tons per acre
<b>Total Production:</b>	30,151 bottles
<b>Vinification Process:</b>	About 25% of the grapes were put at bottom of fermentation vats with the balance being destemmed on top. The grapes cold soak for seven days before undergoing wild fermentation and then are plunged twice daily.
<b>Aging Process:</b>	The wine ages in French Oak Barriques (40% new) for 15 months.
<b>Alcohol Content:</b>	13.0%
<b>Dry Extract:</b>	29.5 g/l
<b>Total Acid:</b>	5.2 g/l
<b>Tasting Notes:</b>	The wine has a vibrant ruby appearance. On the nose, there is a selection of red fruit aromas (raspberry, pomegranate, and cherry), as well as pepper and clove. Underpinning this are savory notes. The palate is satisfyingly concentrated with fine-grained tannins, and a refreshing minerality which ensures the wine remains tight and focused, with a lasting finish.
<b>Winemaker:</b>	Matt Donaldson
<b>Cellaring:</b>	10 + years
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	Pairs well with game dishes, duck, lamb, mushrooms, truffles